

## Server

Applicant Information											
Name: <u>Lehua Moe</u>					Interviewer:						
Date:					Rate of Pay:						
Position (s) Applied for: <u>open</u>					Referred by:						
Test Scores											
Server		/35		%		Bartender		/30		%	
Prep Cook		/15		%		Barista		/10		%	
Grill Cook		/40		%		Cashier		/10		%	
Dishwasher		/10		%		Housekeeping		/16		%	
										Seeking: <input checked="" type="radio"/> Full-Time <input type="radio"/> Part-Time	
Relevant Experience & Summary of Strengths											
Total of <u>6+</u> Experience in Food Service/Hospitality											
How many customers or tables are you used to serving at one time? How would you re-act if an extra table was added to your section?			How many items can you carry on a tray? Please describe how to pick up a large oval tray.			How is a banquet server different from a regular restaurant server?			Notes:		
<u>10, fine address situation</u>			<u>6/7 comfort</u>						<u>Seemed very confident lots of concessions / customer service</u>		
P.O.S. Experience: <input checked="" type="checkbox"/> Y <input type="checkbox"/> N details: <u>Cal expo</u>											
Transportation						Regions Available to work:					
<u>reliable car</u>						<u>Sac</u>					
Certifications (if any)						Availability					
<u>Food handlers</u>						<u>open</u>					
Uniforms Owned:						Recommendations:			Other Languages Spoken:		
<input checked="" type="checkbox"/> Bistro White <input checked="" type="checkbox"/> Black Bistro <input type="checkbox"/> Tuxedo <input type="checkbox"/> 1/2 Tuxedo <input type="checkbox"/> Black Vest <input type="checkbox"/> Long Black Tie <input type="checkbox"/> Other:						<input type="checkbox"/> Acrobat Academy  <input type="checkbox"/> Lead Academy					
<input type="checkbox"/> Chef Coat <input type="checkbox"/> Chef Pants <input type="checkbox"/> Knives <input type="checkbox"/> Black Pants <input checked="" type="checkbox"/> Non-Slip Shoes <input type="checkbox"/> Bow Tie <input type="checkbox"/> Cut Glove											